

FRY PAN WITH ITS POSITION ANGLE ADJUSTABLE

BACKGROUND OF THE INVENTION

5 1. Field of the Invention

 This invention relates to a fry pan, particularly to one with its position angle adjustable for fat seeping out of food to flow down and to be collected.

2. Description of the Prior Art

10 Conventional fry pans used in most homes may not only waste time but also be not so suitable for properly cooking beefsteaks or pork chops, so special frypans for beefsteaks or pork chops have to be used. As people have high notion of preserving health, they
15 may become more likely to choose food with good taste and high nutrition, hoping few ingredients unfavorable for health are contained in food. For example, meat should not contain too much fat for reducing cholesterol to enter the body. Then it is
20 natural that people may demand proper frypans for cooking meat capable to remove fat as much as possible. Nowadays, most fry pans on the market are provided with simple holes or a sloped body to attain the objective. Nevertheless, meat to be cooked may be
25 positioned horizontally on a fry pan, which is not actually effective for removing fat.

There is another conventional frypan that uses a heater and a temperature controller positioned at one side, but the space for placing food on the fry pan is constant, so meat of different thickness fried may
5 have differently cooked condition in two surfaces of the meat, resulting in bad feeling in munching and outer appearance.

SUMMARY OF THE INVENTION

The objective of the invention is offer a fry pan
10 with its position angle adjustable to be swung up for a proper angle according to different meat so as to let fat in meat seep out during frying and guided to flow down in a fat collect disk below the fry pan.

The feature of the invention is a fry pan
15 consisting of a body consisting of an upper plate and a lower plate with a pivot connected with a base and a position device combined with the base for swinging the fry pan up and down to a needed angle for fat to easily flow down out of the body.

20 BRIEF DESECRIPTION OF DRAWINGS

This invention will be better understood by referring to the accompanying drawings, wherein:

Figure 1 is a side cross-sectional view of a fry pan with its position angle adjustable in the present
25 invention;

Figure 2 is a perspective view of a tightening

member in the present invention;

Figure 2a is an upper view of the tightening member in the present invention;

Figure 3 is a side view of the fry pan with the
5 tightening member loosened in the present invention;

Figure 4 is a side view of a position device in the present invention;

Figure 5 is an upper view of Fig. 4;

Figure 6a, 6b are side views of the position
10 device in operating condition in the present invention;
and,

Figure 7 is a side view of the fry pan swung up to an angle in the present invention.

15 DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT

A preferred embodiment of a fry pan with its position angle adjustable in the present invention, as shown in Fig. 1, includes a body 1, a tightening member 2, and a base 3 as main components.

20 The body 1 consists of an upper plate 11 and a lower plate 12 and a heater with a temperature controller respectively in the upper and the lower plate 11 and 12. A timer 121 is fixed at an outer side of the lower plate 12 to control frying time. Further, a
25 shaft 13 is provided in the body 1, pivotally combining the body 1 with the base 3. A position

device 4 is fixed with the base 3, and connected with the body 1, as shown in Fig. 4. In order to let fat seeping out of meat flow down during frying, the body 1 can be swung up to a proper angle with the shaft 13, and the needed angle may be small for beefsteak with comparatively little fat, and be large for a port chop with much fat.

The base 3 has the position device 4 fixed thereon, and the body 1 can be swung up to a proper angle and locked at that angle for frying. Fat seeping out of meat may flow down owing to its own gravitation, along the lower plate 12 through a fat outlet 122 provided in the lower plate 12 and down into a collect disc 15 placed below the body 1.

The tightening member 2 has one end provided with a shaft 23 pivotally connected with a sidewall of the lower plate 12 and having an automatic force adjuster, and the other end compressing on the upper plate 11. As shown in Fig. 2, the tightening member 2 further has a elongate body 22 pivotally connected with the sidewall of the lower plate 12 as shown in Fig. 1, and a torque spring 25 fitted in the pivot hole for always keeping the tightening member 2 urging downward as shown in Fig. 3. The tightening body 22 has a head 21 pivotally connected at top, and a torque spring 24 fitted around the head 21 to control and keep

a convex block 26 constantly pressing on the top of the upper plate 11. When the upper plate 11 and the lower plate 12 close together, the tightening member 2 is forced to swing up by rotation with the pivot 23 from the position shown in Fig. 3. When a handle 111 of the upper plate 11 moves to contact the convex block 26 and to push its convex surface 261, the convex block 26 is then moved outward. After the convex block 26 surpasses the handle 111 of the upper plate 11, the block 26 may swing back and press on the upper plate 11 owing to the elasticity of the spring 24. The spring 25 in the pivot hole is then compressed after the tightening member 2 is swung up, so the tightening member 2 produces force to swing down to recover its original position. Thus when the convex block 26 presses on the upper plate 11, the elasticity of the spring 25 coerces the upper and the lower plate 11 and 12 to close together tightly in the position shown in Fig 1. In addition, the upper and the lower plate 11 and 12 can tightly press or sandwich meat of different thickness, thanks to the elasticity of the spring 25.

In frying process, the upper plate 11 can automatically press tightly meat in case of the meat shrinking owing to losing fat and water. In this way, the constant pressing of the upper plate 11 against the

meat being fried is very favorable for compelling fat to seep out of the meat. Moreover, meat being fried can also be heated in a balanced way, cooked to an ideal result and preserving its warmth.

5 Next, the position device 4, as shown in Fig. 5, consists of a gear 41 and a pawl 42. The gear 41 is fixed firmly on the shaft 13 of the body 1, and located in the base 3, moving the body 1 synchronously by means of the shaft 13. The pawl 42 is shaped like a
10 nail, having two ends provided with two shafts 421 eccentrically connected with the pawl 42 near one side of the gear 41 and the two shafts 421 respectively have a spring 422 fitting around to push outward the pawl 42 to engage with the gear 41 for tightening the body 1
15 immovable, as shown in Figs. 5 and 6. One of the two shafts 421 has a press block 423 fixed on its outer end and connected with a press button 43 outside of the base 3. When the body 1 is needed to be adjusted in its position angle, as shown in Fig. 6a, press the press
20 button 43 to push down the press block 423 as shown in Fig. 5 forcing the press block 423 compress the spring 422 of the pawl 42 to disengage from the gear 41 in the position that the body 1 is tightened, and swing the body 1 to a sloped angle needed as shown in
25 Fig. 7. Then the spring 422 is in the compressed condition, and release the press button 43 as shown in

Fig. 6b, to let the spring 422 recover its elasticity to push back the press block 423 to the original position shown in Fig. 6b and engage again with the gear 41 to tighten or lock the body 1 at the sloped angle
5 adjusted.

Furthermore, the upper and the lower plate 11 and 12 are respectively provided with a heating device with a temperature controller. As the thickness of meat is not always the same, in frying, meat food may
10 have two, the upper and the lower, surface may be heated to different temperature. Therefore, the embodiment of the invention has the upper and the lower plate 11 and 12 respectively provided with an independent heater with a temperature sensor to set a
15 temperature for controlling the heat of the upper and the lower plate 11 and 12 at the same time instead of the single one side temperature controller used in the conventional fry pan. Then meat can be fried with balanced condition in the two surfaces to make it
20 delicious.

While the preferred embodiment of the invention has been described above, it will be recognized and understood that various modifications may be made therein and the appended claims are intended to cover
25 all such modifications that may fall within the spirit and scope of the invention.